

TARA TALK



JANUARY BOARD UPDATE ---

Ever wonder what our Tara board has been up to? Here are some things you can be on the lookout for this coming month!

1. Enjoy the new bronze signage around the property marking each row's units (our Amazon and Uber drivers as well as Maggie's future suitors are officially less confused!)
2. Fresh pinestraw coming to a house near you!
3. Gutter cleaning - postponed from December due to inclement weather
4. Remember that your Tara board is always here for your questions or concerns. President: Bill Barney - bill@iodineflat.com



TARA PET OF THE MONTH

NOTICE THE HAPPY TAIL!!

Meet Charlotte!



Our pet of the month is Charlotte of House #24! Charlotte is a 7 years old beagle and has lived with her dad, Brian, for 4 years after being rescued from an abusive puppy mill where she spent the first 3 years of her life! She is obviously a super happy girlie now who enjoys naps on the couch and playing with friends at doggie day care. She reminds neighbors that she is very sweet and affectionate but if you see her around to be gentle as she can be timid/shy until she builds trust with new friends. Obviously a 12/10 good girl.

Donation Collection Reminder

Our county shelters are ALWAYS in need of donations - specifically **towels, blankets, and newspapers** to line the kennels. If you have some donatable linens or read the paper, please consider donating them! Maggie #16 is collecting items - Call/text 770-328-1793 to coordinate pick up to support the cause!



BOOK CLUB! - JAN 19TH
THE LINCOLN HIGHWAY
CONTACT JAN ALLEN #14
WITH QUESTIONS

RECIPE OF THE MONTH: CHARLIE BIRD FARRO SALAD (HEALTHY AND DELISH)

INGREDIENTS

1 cup farro
1 cup apple cider
2 tsp kosher salt
2 bay leaves
8 tbsps extra-virgin olive oil
2 tbsps fresh lemon juice
1/2 cup parmesan cheese
1/2 cup pistachio nuts
2 cups arugula leaves
1 cup parsley or basil leaves, torn
1 cup mint leaves
3/4 cup halved cherry tomatoes
1/3 cup thinly sliced radish



DIRECTIONS

1. In a medium saucepan, bring farro, apple cider, salt, bay leaves and 2 cups water to a simmer. Simmer until farro is tender and liquid evaporates, about 30 minutes. If all the liquid evaporates before the farro is done, add a little more water. Let farro cool, then discard bay leaves.
2. In a salad bowl, whisk together olive oil, lemon juice and a pinch of salt. Add farro, cheese and pistachio nuts and mix well. This salad base will keep for up to 4 hours at room temperature or overnight in the refrigerator (bring to room temperature before serving). Just before serving, fold in arugula, herbs, tomatoes, radish and flaky salt to taste.

Thank you to those of you who joined us for our December event - Tara Open House! More events coming this Spring!



Please keep your garage doors closed and front lights on as much as possible to help the community with security and visitability at night (plus it looks fabulous!)

HAVE EXCITING NEWS FOR OUR NEXT TARA TALK?

Email Ally (#19) at allymay@me.com and Maggie (#16) at mginn6@gmail.com to join in the fun!

What's Blooming Around Tara?

One of the best parts of Tara is the beautiful greenery and landscaping - get excited for some upcoming featured foliage!

Camellias



1. Camellias can be found growing all over Tara, but a specific area of beauty (and where this picture was taken) is on the path by the first row by house #7 - catch them while they're still blooming!
2. They are native to Eastern and Southern Asia and live to be roughly ~200 years old
3. Camellia sinensis is usually called 'tea plant', as it is the most common plant in the world to be used to make tea - who knew!
4. Camellias are the Alabama State Flower
5. They represent adoration, devotion, and loveliness!